

B1 5 wherein said mixture comprises 10 to 40% by weight of the fermented milk
6 product.

B2 1 5. (Amended) A cooked sausage as claimed in claim 1,
2 wherein said mixture comprises 60 to 90% by wt of said meat emulsion.

1 6 7. (Amended) A cooked sausage as claimed in claim 1,
2 wherein said mixture further comprises up to 10% by weight of various spices.

B3 1 1 8. (Amended) A cooked sausage as claimed in claim 6 wherein
2 said mixture comprises up to 10% by wt of a prebiotic additive.

B4 1 11. (Amended) A method of making a cooked sausage which
2 comprises forming a mixture of a meat emulsion and a fermented milk product
3 having a pH of 4.6 or more, in which mixture said fermented milk product is
4 substantially homogeneously dispersed through the emulsion, forming the
5 mixture into a sausage, and thereafter cooking the sausage; wherein the pH and
6 proportion of the fermented milk product in the mixture is such that the pH of
7 the mixture is 5.5 or more, ^{and} wherein said mixture comprises 10 to 40% by weight
8 of the fermented milk product.

B5 1 16. (Amended) A method as claimed in claim 14, wherein said
2 starter culture comprises a slow working starter culture.

B6 1 25 24. (Amended) A cooked sausage comprising a mixture of a
2 meat emulsion and a mild yogurt, wherein said mild yogurt is substantially
3 homogeneously dispersed through the meat emulsion and said mixture has a pH

4 of about 5.5 or more, ~~and~~ wherein said mixture comprises 10 to 40% by weight
 5 of the mild yogurt, and wherein said mild yogurt has a pH of 4.8 or more.

1 26. (Amended) A cooked sausage as claimed in claim ~~24~~²⁵,
 2 wherein said mixture comprises 60 to 90% by wt of said meat emulsion.

1 ~~27~~ ~~28~~. (Amended) A cooked sausage as claimed in claim ~~24~~²⁵,
 2 wherein said mixture further comprises up to 10% by weight of various spices.

1 ~~26~~ ~~29~~. (Amended) A cooked sausage as claimed in claim ~~28~~²⁷,
 2 wherein said mixture comprises up to 10% by wt of a prebiotic additive.

1 32. (Amended) A method of making a cooked sausage which
 2 comprises forming a mixture of a meat emulsion and mild yogurt, in which
 3 mixture said yogurt is substantially homogeneously dispersed through the
 4 emulsion, forming the mixture into a sausage, and thereafter cooking the
 5 sausage; wherein the pH and proportion of the mild yogurt in the mixture is such
 6 that the pH of the mixture is 5.5 or more, ~~and~~ wherein said mixture comprises
 7 10 to 40% by weight of the mild yogurt, and wherein said mild yogurt has a pH
 8 of 4.8 or more.

Please cancel claims 6, 25, 27, and 33.

Please add the following new claims 44-47:

1 ~~10~~ ~~44~~. (Newly Added) A cooked sausage as claimed in claim 1,
 2 said milk product comprising an edible, alkaline additive to neutralize the acidity
 3 thereof.